

Product description E1.11

Issue 1st

1/9/2018

Product name | Goat anthotyro

Production line | Whey cheese

Shelf life | 1 month from production date

Raw material | Whey from goat's milk, goat's milk, salt.

Microbiological characteristics | Coliforms/gr 250
Ecoli/gr < 10
Listeria monocytogenes/25gr - Absence
Salmonella spp/25gr - Absence
Mycetes/gr 800

Physical characteristics | ph 4.2 - 4.5
Color - white

Other characteristics | fat in dry matter > 65%
moisture in dry matter < 70%

Nutritional information per 100g | Energy 232 kcal/970 kj
Carbohydrates 3g of which sugars 3g
Proteins 11g
Salt 1g
Fat 18g of which saturated 10g

Storage | Refrigerator 2 - 4°C

Packaging | 300gr vacuum

Labelling | Product name
Company name and residence
Weight
S/N – S/N packaging – production day
Production day
Use by
EU license

Distribution | Refrigerator at temperature < 4°C

